

# WARM BEAN SALAD

This is my daddy’s favourite salad; I love it and I love him.

For me, cooking and eating is all about bringing friends and family together. I know I’ve said it so many times throughout this book, but that really is what it’s all about. Finding a dish that someone loves and making it for them is such an honour. I really hope that throughout the preceding chapters and those to follow you find the blueprint to create those special moments you can share around the table with your nearest and dearest.

500g cherry tomatoes  
2 Tbsp balsamic vinegar  
2 Tbsp honey  
4 whole anchovy fillets  
500g string beans  
iced water  
100g pitted black olives  
¼ cup olive oil  
salt and freshly ground black pepper

1. Preheat the oven to 180°C.
2. Arrange the tomatoes in a small, roasting pan, drizzle them with the vinegar and honey, and add the anchovies.
3. Roast the tomatoes for 10–15 minutes until they begin to soften and start to colour.
4. Meanwhile, blanch the beans in boiling water for 5 minutes, being careful not to overcook them.
5. Take the beans off the heat and immediately plunge them into the bowl of iced water to help them keep their bright green colour.
6. When the tomatoes are ready, toss the beans, olives and oil into the pan with them and coat with the juice oozing from the tomatoes.
7. Season to taste and serve immediately.

